

## Routine Inspections

The Harford County Health Department conducts inspections of all food service establishments in the county to ensure compliance with Code of Maryland Regulations (COMAR) 10.15.03. There are three types of routine food service facility inspections – HACCP compliance, monitoring and comprehensive.

**HACCP compliance inspections** are conducted in high and moderate [priority](#) facilities to evaluate food handling procedures. HACCP compliance inspections allow the sanitarian to verify that procedures used to handle a specific food item comply with the approved Hazard Analysis Critical Control Point ([HACCP](#)) plan and validate the HACCP plan's adequacy to produce safe food.

**Monitoring inspections** are conducted in high and moderate priority facilities to determine a facility's compliance with critical food handling procedures. Any noted [critical item violations](#) must be corrected immediately or the facility must close until the violation is corrected.

**Comprehensive inspections** are conducted in high, moderate and low priority facilities. A comprehensive inspection is the most in-depth facility evaluation. It includes a HACCP compliance inspection, a monitoring inspection, and an evaluation of the facility's overall general maintenance, cleanliness, equipment design, construction and repair, employee food handling procedures, as well as food and equipment temperatures.